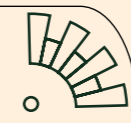


# EKSPEDISJONSHALEN



TODAY'S MAIN COURSE  
425,-

CHEF'S THREE COURSE MENU  
825,-

CHEF'S THREE COURSE VEGETARIAN  
725,-

ADDITIONAL CHEESE  
M, SE, SU, HN, AL, R, W  
235,-

WINE PACKAGE | 3 GLASS  
725,-

## HORS D'OEUVRES

ENTRÉE PRIX FIXE - Today's starter . . . . . 255,-  
Ask your waiter for allergies

STEAK TARTAR with onion, capers, cornichons & egg  
SU, E, MU, B, F  
Small (100g) . . . . . 225,-  
Large (150g) . . . . . 295,-

ROCKET & BABY GEM SALAD (V) with truffle pecorino,  
pecan nuts, fig vinaigrette, artichokes & pickled borettane onion  
M, SU, PE . . . . . 275,-

SHELLFISH BISQUE with crab, pickled fennel,  
dill & chili oil • SH, CE, M, SU . . . . . 295,-

## FROM THE GRILL

COD FROM THE WEST COAST  
with pommes mousseline, grilled savoy cabbage, buerre  
blanc, smoked almond & parsley oil • M, AL, SU, F . . . . . 455,-

DRY-AGED BLACK ANGUS  
with Béarnaise or Café de Paris butter & french fries  
E, M, SU, W, F, B. . . . . 545,-

PORK BELLY FOR TWO FROM BJERKE FARM  
with swede puree, red cabbage, prunes & jus  
M, SU, CE . . . . . 995,-

## APÉRITIF

PROSECCO  
Le Contesse Brut,  
DOC Treviso • SU  
140,- / 675,-

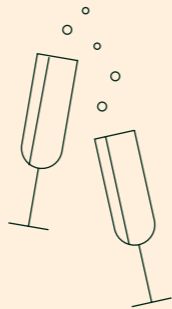
CRÉMANT  
Crémant d'Alsace Le Jardin de  
Trebogad Brut,  
Cave du Roi Dagobert • SU  
180,- / 890,-

CHAMPAGNE  
Taittinger Brut Réserve • SU  
220,- / 1300,-

SOMMERRO  
GIMLET  
205,-

SOMMERRO  
DRY MARTINI  
SU  
205,-

SOMMERRO  
PALOMA  
205,-



## PETITS PLAISIRS 11:00 - 22:00

GOUGÈRES with gruyère & green chili • W, E, M, MU, SU. . . . . 145,-

CHARCUTERIE with a selection of salami & hams • SU . . . . . 235,-

SALTED MARCONA  
ALMONDS  
AL  
85,-

OLIVES  
85,-

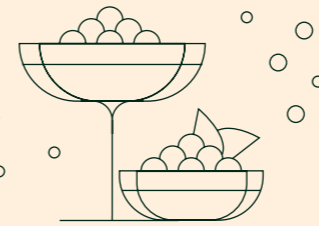
SOURDOUGH BREAD  
with whipped Røros butter  
W, R, M  
85,-

FINE DE CLAIRE OYSTERS with apple mignonette sauce • MO, SU . . . . . 180,- 5pc / 345,-

TODAY'S OYSTERS with soy & ginger dressing • MO, SU, S, SE . . . . . 185,- 5pc / 365,-

VENDACE ROE  
30g / brioche, pickled red onion & crème fraiche  
F, E, M, W . . . . . 345,-

SOMMERRO OSCIETRA CAVIAR  
30g caviar, blinis, egg & crème fraiche  
F, E, M, W . . . . . 995,-



## PLATS PRINCIPAUX

MISO GLAZED CELERIAC (V) with fried tempoh, flower sprouts, parsley &  
white wine sauce • M, W, S, SU . . . . . 295,-

RIGATONI with caramelized onion, hazelnuts, gruyère & truffle foam • E, M, HN, SU . . . . . 295,-

SOMMERRO BURGER with 100% Norwegian beef, cheddar, baby gem, truffle  
& parmesan mayonnaise, brioche & fries • W, E, M, R, SU . . . . . 325,-

BEYOND VEGETARIAN BURGER (V) with cheddar, baby gem, truffle &  
parmesan mayonnaise, brioche & french fries • W, E, M, R, SU . . . . . 295,-

VENISON with glazed winter vegetables, kale & red wine sauce with lingonberries  
M, SU . . . . . 465,-

## BEER

SCHOUS (draught) • GL. . . . . 105,-

KRONENBOURG 1664 BLANC (draught) • GL. . . . . 115,-

THE STONEWALL INN IPA (draught) • GL. . . . . 115,-

NOAM LAGER (bottled) • GL. . . . . 115,-

## WHITE WINE

SOMMERRO HOUSE WHITE  
50% Chardonnay, 50% Viura • SU. . . . . 140,- / 675,-

DOM. ROBERT VIC CROISÉE DE LA MER  
Sauvignon Blanc • SU. . . . . 170,- / 800,-

NEEF-EMMICH Riesling Trocken • SU . . . . . 185,- / 900,-

ANDRÉ GOICHOT Château du Cray Chardonnay • SU . 215,- / 1000,-

## ROSÉ WINE

SOMMERRO HOUSE ROSÉ 100% Garnacha • SU . . 140,- / 675,-

## RED WINE

SOMMERRO HOUSE RED 100% Garnacha • SU . . . 140,- / 675,-

BOUTINOT LES COTEAUX Côtes du Rhône • SU . . 170,- / 800,-

ANDRÉ GOICHOT Château du Cray Pinot Noir • SU . . 225,- / 1100,-

MOUTON Cadet Cuvée Héritage • SU . . . . . 235,- / 1150,-

## ALCOHOL FREE

SAN MIGUEL 0,0% ØI • G. . . . . 85,-

SPARKLING TEA . . . . . 125,- / 585,-

LUSCOMBE Sicilian Lemonade / Rhubarb Crush . . . . . 85,-

FRUITY Mocktail . . . . . 145,-

SPRITZ Mocktail . . . . . 145,-

## GARNITURE

GREEN SALAD  
with Dijon vinaigrette • MU, SU. . . . . 85,-

TODAY'S GREENS . . . . . 95,-

PEARL POTATOES  
with garlic & herbs • M. . . . . 95,-

FRENCH FRIES . . . . . 85,-

F=FISH, E=EGG, M=MILK PROTEIN, W=WHEAT, MU=MUSTARD, S=SOYA, M=MILK PROTEIN, F=FISH, E=EGG, W=WHEAT, SU=SULFITE, R=RYE, SE=SESAME, WN=WALNUTS, CE=CELERY, B=BARLEY, HN=HAZELNUTS, AL=ALMONDS, SH=SHELLFISH, PE=PECAN NUTS

# EKSPEDISJONSHALEN

BAR · EKSPEDISJONSHALEN · BRASSERIE  
· OSLO · 1931 · FROGNER ·